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Volume XXXVII

November, 1939

Number 2

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# The Cornell Countryman

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# Folks Must Like It!

Thirty-three years ago a very small group of farmers gathered at Cornell University to take counsel with professors in the College of Agriculture about some of their problems. This meeting was the fore-runner of the present Cornell Farm and Home Week.

For a long time it was just Farmers' Week; then, with the rapid development of the courses in home economics into a college devoted to that subject, the annual event became Farm and Home Week, which is its present title.

And how that first little meeting has grown! Some say that only eight persons attended that conference. The number grew to eighty, to eight-hundred, to eight thousand; and it didn't stop there—though it probably won't go to eighty thousand because that is about four times the population of Ithaca, and there wouldn't be enough places in town to shelter and feed the visitors.

Yet, for the past few years, five figures have been required to enumerate those who have registered; which means that more than ten thousand persons put their names on the attendance cards. At least an additional thousand or so, who did not register, were also present on the Campus occupied by the State Colleges.

These Colleges are, naturally, proud of this record of growth. Because of the attendance of all these progressive persons the Colleges are inclined to think that the Farm and Home Week attractions must be pretty good. Feeling that way about it, the College administrators are glad to invite you to Farm and Home Week, to welcome you when you come, and to assure you of a good time and a chance to learn things from National and State leaders, from the professors, and probably to learn most of all from your fellow farmers and homemakers who will be there.

This, then, is an invitation to attend.

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**FARM AND HOME WEEK AT CORNELL**  
**From February 12 to February 17, 1940**



# So You Want To Raise Sheep

By Betty Banes

**S**AY, Clem, I understand your neighbor is going into the sheep business."

"You bet he is, Jim, and I'm seriously considering it myself."

You have just heard the conversation of two New York State dairymen. You are a dairyman, yourself, let us say, or a general farmer. Or you may be relatively inexperienced in the farm game but very much interested in developing a well balanced farming business. Your curiosity has been aroused by the mention of sheep you have just overheard, for you've often considered the chances of becoming a sheep man yourself.

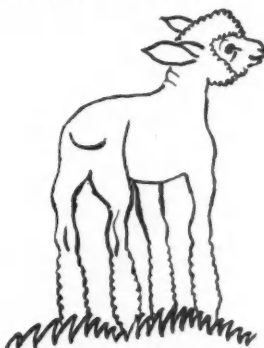
So, being very desirous of obtaining some complete and authoritative information on the matter, you drop a postcard to the Animal Husbandry Department of Cornell University to check up on your possibilities. Prof. John P. Willman will reply that as a New York State farmer you have chosen a branch of animal husbandry that has good potentialities and that sheep may be successfully combined with other farm enterprises. In addition, he will refer you to his bulletin "Sheep Production" and before long you'll be in possession of some interesting and very important facts concerning the duties of a successful shepherd.

**F**IRST of all, there are your qualifications for the job. Prof. Willman will tell you that you must go into sheep raising with a real liking for sheep or the other favorable factors in the situation will do you little good. Sheep are mysterious creatures and hide their feelings rather effectively under their bounteous coverings of wool. You must possess an accurate understanding and the ability to look at your flock and judge the condition of each individual. Actual practice will go far in giving you these last mentioned qualities.

You believe you will like the work and you're all set to go? All right, then, let's look at the situation in New York State. Are the natural conditions, the markets, and the other factors favorable to sheep raising? They most certainly are. New York is largely a grassland area, well supplied with water, benefited by the effects of satisfactory temperature and rainfall and furnishing an average grazing season of about six months per year. Large areas of pasture land which wouldn't yield much profit if used for other agricultural purposes, furnish excellent grazing land for sheep. New York ranks tenth among the states as a breeder of pure-bred sheep and the 2,765,000

pounds of wool which she produces in a year places her in 27th place as a wool-producer. As this production supplies only a small part of the needs of woolen mills within the State, it is easy to see that **wool produced by New York State flocks is in strong demand.**

**S**O much for wool. On the lamb and mutton side of the question, we find that the State consumes much of the lamb and mutton produced in the country and the market is good



for the first-class production capable of being furnished by New York farmers. 60% of the lamb and mutton used in the metropolitan area of New York in 1936 and 1937 was slaughtered in that area, giving evidence of the shipping of live lambs into the State. What a chance for market development!

**N**OW let's consider the type of farmer you are. First, we'll suppose you have never gone very deeply into any sort of agricultural project, but you have a good background and a keen desire for one. You ask, what about sheep? You recall the many failures of the past and the fact that there are fewer sheep today than 75 years ago. As an inexperienced raiser of sheep you fear you may easily suffer the same failure. It will interest you to learn that many of these failures were largely due to improper feeding, poor management, and unsuccessful control of external and internal parasites. In the past, reliable information on successful management was not easily obtained. But now in the days of scientific agriculture, excellent extension services, bulletins, and the sound advice with which your State College will gladly furnish you, you should not go wrong. Years ago, sheep were raised largely for wool and many farmers found it more profitable to develop other types of enterprises. But now, with the strong demand for wool and mutton, too, there is no reason for you, as a person new to the business, to fail on economic grounds. In regard to

expenditures, sheep require inexpensive buildings and equipment, the main essentials being shelter from wind and weather and a clean, dry place to lie down.

**S**UPPOSE, on the other hand, that you have been running a farm for some time. What is the addition of sheep going to do to it? What about an extra grain supply, new grazing areas, and the general effect of having sheep use the land? Here you have many advantages. Sheep do not need as great an additional amount of grain as other cases of livestock to produce fat offspring at weaning time. They will eat a large variety of grasses and weeds. They are able to graze and flourish on a land impossible to plow or highly unfit for other types of livestock. Sheep seek the high ground and enrich the soil where it is most needed by distributing their droppings and trampling them in. Sheep destroy weeds and can graze closely, gathering grain lost at harvest time and cleaning out grass growths, as, for example, along the fence rows of newly mown fields.

And now, let's imagine you're a dairyman. Should you bid bossie goodbye and exchange your dairy herd for a flock of sheep? Well, that would be quite a plunge. A much wiser plan, as Professor Willman will advise you, would be to get rid of five to eight of your low-producing or unproductive cows in the herd and replace them with a flock of from 40-50 ewes and a good ram. And, maybe you didn't know this, but sheep and cattle can be grazed together successfully. Our British cousins commonly follow this practice and it stands to reason that, providing there is an adequate food supply for both animals, the pasture will be greatly benefited by their presence.

**S**O, dairymen, farmers, or interested beginner, you've got a good many odds in your favor. There are opportunities in sheep raising and you can get reliable information quickly and easily. You can buy the types of sheep that are best suited to your individual farm—small breeds for the steeper hillsides and the larger breeds for the level or gently rolling lands.

**T**HE situation is favorable. So, if you cherish a secret urge to be a sheep man, make the most of it. Establish a flock in the summer or early fall when a large supply of ewes are available and when prices are lower than at other times. Not only have you many good chances of enjoying success, but you'll have lots of fun and enjoyment doing it!

## "Beanbag" Specialist

By William M. Smith, Jr., Extension Professor in Rural Sociology

"What a pleasant job you have—getting people to play!"

This is typical of the many remarks commonly directed toward the person who has chosen to make rural recreation his career. Truly, it is a pleasant job to unite people in the joy of group singing or game-playing, or in the thrill of achievement resulting from a skillful or artistic creation. But it is not an easy task.

Let's look quickly at the possibilities of rural recreation as a vocation. What kinds of jobs are available? What experiences are helpful? What training is required? What are some of the rewards, material or otherwise?

First, few jobs in the field are **ready-made**. But the niche is always there to fill and the alert teacher of agriculture or home economics, the rural minister, the grange lecturer as well as the trained professional can fit himself to meet many needs in the community.

Today "recreation" means more than play. It now is important to adults as well as children and includes the planning of better programs, the finding of more worthwhile social activities, and the making of a more attractive rural life.

Rural recreation became very important during the effects of the depression when good times had to be had at home and when the problem of maintaining local pride and the interest of youth was vital. When these needs were first realized, the

National Recreational Association and Agricultural Service began to put workers in the field. People were not easily convinced of the importance of recreation in an educational program and early workers were called "bean bag specialists" and had to learn to ignore much raillery. At present, the Extension Service has workers in 25 states and additional help is needed to assist them and to develop new territory.

Training for rural recreation leadership may be general or specific. A number of state colleges offer courses in recreation planning and techniques. Practical courses in drama, music, and literature are fundamental for work in those fields. In addition, every recreational worker should learn as much as possible about education, psychology, and the social sciences, specializing in the study of the individual and the community. And finally, the worker needs a love of people and a belief in his job.

To gain experience, one might well begin by developing a hobby. For example, if you enjoy leading singing, help others to find that enjoyment. If you thrill at making articles of wood, share that experience with others. High school and college offer many opportunities to develop skills. Lead games, direct singing, organize hikes, call square dances, plan parties.

Finally, what are the rewards? Wages are not high, but there are other invaluable rewards. The big return comes most often not from the

leading of a large group through the intricate pattern of a folk dance, but through seeing the development of a personality. Someone comes up who can do in his community a job better than you could do. In the process he has grown in tolerance, in self-confidence, in friendliness, in his ability to get along with others. The few times you are able to trace this process in some measure repay you for the endless weeks of working without evident results.

And then the recreation leader can always be sure that he has an unequalled opportunity for helping folk to achieve happiness through satisfying some of their most fundamental needs. Last winter a Jefferson County farmer came to me after a recreation leaders' training school with this comment, "Do you realize how badly we folks need this kind of thing? I came here tonight not knowing what we'd do and maybe caring less. For two hours I've forgotten that old mortgage and the job that will get me up in the morning. The mortgage is still there and so is the job. But I'll go back tomorrow with tonight to remember—having fun with other folks who probably have as many troubles as I. We need more chances to lose ourselves."

And maybe that's the reason some of us keep plugging along on this job of trying to help folks make their own happiness. The field is open—you make the jobs.

## How Not To Raise Petunias

By Jeanne Perkins, '41

**W**ELL, I started right, anyway. Someone had told me that petunias just blossomed and blossomed, and I did want something that showed some good results.

The first step was looking through the seed catalogues. Someone has said that one looks through the catalogues to see how the things he planted last year would have looked if they had come up. My faith, however, was perfect. I ordered a small packet of petunias in lovely mixed shades. Some were purple, some rose, dark rose, white, and variegated. I could just see how lovely they would look.

**S**PRING came, and with it the packet of petunia seed. Heavens, they were little seeds! Nothing like the nasturtium seeds I had planted the year before. Unpleasantly surprised, I read the directions with a heavy heart, but I decided that perseverance and loving care could conquer all difficulties. Yes

indeed!

The second major step was the preparation of the flat. Up to that time I had never seen a flat, but I was willing to try anything once. With an old spoon, I spread well-rotted manure over the bottom of the flat, generously. Then to be sure that the soil was good, I asked my father what kind of fertilizer to use. He gave me a spoonful of brown, mealy stuff, and told me to mix it with the muck. I did, and gently filled the box to a total depth of one and one half inches.

**T**HEN the third step was the actual planting of the tiny seeds. I made little rows with my finger, and followed the package directions explicitly, even to the eighth of an inch. After enough water had been added to wash out the rows, I considered the job finished. Consigning the box to "Bill", I asked him to take care of it for me, in the greenhouse.

For two weeks the petunias were forgotten, but "Bill" took care of watering them for me. I didn't even go to the greenhouse, because I knew that you weren't supposed to be looking at your planted seeds all the time; you have to give them time to grow.

**A**T THE end of two weeks or so, "Bill" brought the petunias up to the house. What a surprise they were! The plants were about three inches high, delicate and wobbly. And all along the bottom of the flat was a white curtain, where the roots had gone through the boards, open spaces, and everything. I just couldn't believe that Bill could have done such a thing to me. There were a few good healthy weeds, but no petunias; I could not rescue them.

My neighbors' petunias were lovely that year. They blossomed and blossomed.

# Stand Tall!

By Daniel J. Deyoe, M.D.

**G**OING on a fast sprint from the Dairy Building to Goldwin Smith or from Sibley Dome to Animal Husbandry is quite a little workout in itself. When you add jaunts like this to all the other tests of stamina that college requires, it can easily be seen that just about every coed or B.M.O.H. must have a strong constitution and a pretty good pair of locomotive organs. Woe be to him who cannot make his 8 o'clock or who breaks down at the ever-popular Willard Straight Open House because he and his feet just can't take it. He's just out of luck.

Being troubled with vague aches and pains in their feet, legs, and back, these unfortunate students treat themselves for "this and that" with varying results. A few seek medical advice and treatment, but the majority attempt to "make the best" of their ailments, either silently or most vociferously.

What is it that these unfortunates are afflicted with most generally? Anyone, who presumes to answer such a broad question, is laying himself wide open to criticism unless he has seen each and every person referred to. However in the light of experience and scientific proofs, certain facts and generalities may be safely made which may be of some help to those interested.

**T**OO often, when speaking of foot discomfort, especially that in the region of the long arch or instep, the general lay public thinks of one condition—and only one condition—flat feet. Their second thought is where to find arch supports to remedy the supposed condition. To be sure, it may be a flattened arch, and, in an older individual with poor muscle tone, they may need one of a variety of mechanical supports for temporary or permanent relief. As a rule, however, it is far more likely that they need medical attention for some systemic disease or that the feet are being improperly used.

They toe out and tip over their feet, nullifying any action that the arched structure of the foot may have in breaking the jar in walking. These misused feet then bear more weight on smaller bone surfaces than they normally should and the result is pain, which is often agonizing in character.

**A**MISUSED foot is tender, hot, swollen and reddened. Rest, in this case, is highly essential. Hot and cold foot baths sooth the tired aching muscles, ligaments, and tendons and

will bring much relief. After complete rest, careful and gentle massage is helpful in shaping the foot into its normally arched structure.

The pain of such a misused foot is often referred up to the calf of the leg or to the thigh, to the lower back, or even as high as the back of the neck or between the shoulder blades. Why is this? As one incorrectly turns his feet out and tips them over, the muscles holding the foot in its proper position become stretched and strained making them tender and painful. As the feet turn over, the knees are thrown out of alignment and one tends to become knock kneed. As these lower legs and knees are thus thrown out of their normal position, the pelvis must be rocked forward in order to walk in an upright position. This rocking forward puts an undue strain upon the lower back muscles and sacro-ileac joints (between the pelvis and the lower spine) and a low back-ache results. Then, too, as the pelvis is rocked forward, together with the lower spine, the upper spine must be thrown back and the head tilted forward to keep balanced in an upright position. This abnormal position of the upper spine and neck may cause pain.

**I**T is thus clear that poor foot posture alone may make a person ache from one end to the other. One can simulate one's posture to a column of blocks placed one upon the other. When these blocks are kept in a straight, perpendicular line, or nearly so, they can support considerable weight. This is also true of the vertebrae and discs making up our spinal column. However, as soon as this same column of blocks is curved slightly, the entire structure tends to collapse. Again, this is also true of our spines. A continually curved spine places too much of a pull on the ligaments and muscles, which normally tend to hold us upright, and tends to stretch and tear them with resulting aches and pains.

It may be seen, therefore, that we cannot speak of foot posture alone as something in a class by itself. It should be included with our general posture.

**W**HAT is a normal posture, and how can the collegian attain such a goal? Simple enough, student! Stand tall! Assume that you are a piece of string and that you are stretching yourself from either end to eliminate as many abnormal curves as possible. Make believe you are

lifting yourself bodily from the floor by your hair. If you do this you will have to pull in your chin, hold up your chest and draw in your abdominal muscles, as has been so often prescribed as a standard of good posture. Another thing to do is to back up against a flat wall, keeping your heels about four inches from the wall. Flatten yourself just as tightly as you are able against the wall. Keep your head, shoulders and buttocks touching the wall while you endeavor to flatten out your lower back until it too touches firmly. You may have to rock your pelvis back a bit to accomplish this. Now, in this straightened position, if you shift your weight forward to the balls of the feet and walk forward you will have a regal or military posture.

**O**NE thing further, walk with your feet approximately parallel, with the weight carried along the outer borders of your feet. This preserves the normal arched structure and carries the weight properly distributed. Your shoes will then tend to wear slightly more along the outer border and your heels will not wear over to the side as much. In other words, your shoes will look better and last longer.

**N**EEDLESS to say shoes should fit your feet properly. They should be long enough and wide enough to allow for normal foot function without cramping. Your socks and stockings should neither be too short (which would cramp your smaller toes), nor too long (which would cause them to roll up and form blisters on your feet). Feet should be massaged and bathed at frequent intervals. A mild foot powder or talcum keeps the feet dry and the skin in good condition.

Conditions such as corns, callouses, bunions, plantar warts, hammer toes, anomalies such as extra-bones or webbing, infections, ingrowing nails, muscles weakened from diseases such as infantile paralysis (poliomyelitis) and other specific foot ailments should be diagnosed and treated by a specialist. There are clinics held by state orthopedic surgeons which are scheduled and held by the New York State Department of Health. Ask your health officer or district nurse about them.

**I**F many more people thought about correct foot and body posture, they would be more graceful, more attractive and far more efficient throughout their lives.



November, 1939

## More Improvement!

If anyone has missed the Office of Publications recently we can give you the lowdown on where to look for it, because we were in the same predicament ourselves not so very long ago. Upon inquiry, we discovered that it had moved down the hall and next to the Amphitheatre. Inviting ourself inside to look over the new quarters we find them lots roomier than the old ones and definitely more pleasant. The Business Office has also moved to the same place.

## Gift to Home Ec

Four beautiful shawls have been presented to the College by the Langdon family of Elmira. Perhaps some of you who were here during Farm and Home Week will remember the exhibit of quaint old-fashioned clothes which were also lent to our college by the same family.

To get back to the shawls—they are from India, a country well known for its shawls of exquisite workmanship and color. We thank the Langdons of Elmira!

## Junior Class Elections

At a recent meeting of the Junior class it was quite apparent that the Home Ec girls are right out in front when it comes to campus activities. The meeting was called to order by the president, Betty Bourne '41, and the following officers were elected: Vice-President, Ruth Marshall '41; Secretary-Treasurer, Ruth Cothran '41; Song-Leader, Grace Nobel '41. All these girls are in the Home Ec School. Congratulations to you all!

## Smart Foods Major

Maybe the Foods majors don't know it all but they certainly do know a thing or two that grandma never dreamed of! For instance Grandma never knew that it was just as easy to cut food with a pair of scissors as it was to cut a piece of cloth. Nowadays scissors are used to cut such things as celery, chicken, peppers, pimentos, and marshmallows.

I've often smelled the terrific odor of cabbage or cauliflower cooking away in my own Grandmother's large farm kitchen. I wonder now if she knew that a teaspoon of lemon juice or vinegar added to the water will help retain the color and a small piece of white bread will dispense with most of the odor.

## Home Ec. Club News

The Home Economics Club Council meeting, held October 10, was a lively, peppy affair. Plans were discussed for the ensuing year. The opening event of the year will be a dessert party scheduled for October 31. This faculty-student affair will afford a chance to make new acquaintances and to renew old ones. Miss Brucher of the Home Ec. staff will explain our relationship to the national association and will give us a brief review of its history and organization.



## 1939 Home Ec Grads

If any of you have been wondering what some of your Senior friends of last June are doing perhaps you'll be interested to know that 86% of the graduating class have chosen jobs instead of husbands. Of the twelve members of the class of '39 who did take the fatal leap, three have also taken jobs. Of the rest of the class, only ten have not obtained positions.

The majority of the graduates are teaching in high schools and a few of them in colleges. Many have gone into extension work and a few into social work. The "foods" majors have gone into hospitals and public schools as dietitians. A few of the graduates are doing work in nursery schools and several have obtained jobs in department stores and offices. Still others have found that they like the friendly atmosphere around Martha Van Rensselaer so much that they are going to stay on and do graduate work.

## Home Ec Staff Increased

Miss Flora Rose, director of the College of Home Economics, has announced the appointment of sixteen new members to the staff.

Miss Dawn Rochow '39 has been appointed assistant resident in the department of Economics of the Household, and Miss Jessie Freeman '36 has been appointed extension instructor in the same department.

The department of Family Life has appointed Miss Marjorie Armstrong as resident instructor. She is a graduate of Pomona College and received her M.A. from Smith College.

The following have been added as research assistants in the Department of Foods and Nutrition: Emma J. Brown '35, Dorothy M. Hatch, Clarine Hughes, Frieda L. Meyer, Marietta Nyman, Annette Richman, June Thorne '39, and Mrs. Helen W. Nutting.

Miss Hatch is a graduate of the National College of Education, Evanston, Ill., and was formerly connected with Hull House in Chicago. Miss Hughes is a graduate of the University of Toronto. Miss Meyer, a graduate of Battle Creek College, received her M. S. degree from Iowa University. Miss Nyman who received her B.S. degree at Utah State College, has been a teacher in the public schools of Lewiston and Nephi, Utah. Miss Richman is a graduate of Northern State College at Marquette, Mich., and has taught home economics in Jackson, Mich. Mrs. Nutting received her A.B. degree from Swarthmore College.

The Department of Institution Management has appointed Mrs. Mary E. Kerns of Pennsylvania State College to its staff and has also designated Mrs. Helena Leahy as her assistant.

The Department of Student Guidance has added Miss Jane Falling as sophomore advisor. She received her A.B. and M.A. degrees from the University of Oregon and was associated with the department of Education at Ohio State University.

Miss Mary Besse has been appointed to the Department of Textiles and Clothing. She attended Simmons College, Boston, and graduated from the Traphagen School of Design in New York City. Welcome to Cornell, we know you'll like it here!

Please mention the Countryman when you patronize our advertisers!

### Just Out!

A new bulletin in answer to many requests from both the local university community and the rural area of New York has just come out. The title, 'How To Make Slip Covers' speaks for itself.

This useful little bulletin includes directions for the making of removable covers that slip on a chair as well as for covers that are partially tacked on the framework. All you homemakers who wish to brighten up your living room or bedroom will find this pamphlet valuable because there is nothing that adds as much atmosphere to a room as attractive slip covers carefully executed to match the prevailing color scheme.

Ruth B. Comstock wrote the bulletin and the number is 415 of the "Cornell Bulletin for Homemakers" series.

### Another Bulletin!

This second bulletin should be of interest to those of you who have some piece of furniture that you would like to remodel or recondition. The title is "Homemade and Remodeled Furniture." It was written by Nancy McNeal Roman and its number is 51. The reader will find directions for doing many useful things in the line of furniture remodeling and reconditioning. For instance, directions for cutting down an old-fashioned bedstead so that it can compete with the latest streamlined model may be found here as well as what to do with cumbersome old washstands and bureaus.

### Spice Tea

Last year when the First Lady of the Land, Mrs. Franklin D. Roosevelt, visited us during Farm and Home Week, the girls over at Martha Van Rensselaer served Spice Tea. It was so good that since then there have been many requests for the recipe. So here goes!

- 1 Gallon of boiling water
- 2 Tablespoons of tea leaves
- 1 Dozen whole cloves
- 2 Cups of sugar
- 2/3 Cup of lemon juice
- 3/4 Cup of orange juice

Put them together like this: Pour the boiling water over the tea leaves and the cloves. Let this seep for ten minutes. Strain and add the sugar, lemon and orange juice. Heat to piping hot and serve. This recipe will make one gallon.

### "Roommates & Co."

The delightful and entertaining radio show put on by the girls in the Home Ec School last year, entitled "Roommates & Co.", is going to come to us again this year. It will be broadcast over Station WESG from 9:30 to 9:45 every Saturday morning beginning October 22. Don't forget to tune in. We know that you will enjoy it.



### Reading Club Reorganizes

Ann Reeves '41, chairman of the Reading Club Committee, has announced that this year the Reading Club will join with the Willard Straight Browsing Library in order that a Reading Club which will take in the whole university student body may be formed.

The purpose of the Reading Club is to develop a love and appreciation of the book world by becoming acquainted with the authors of the books themselves. Thus, they have invited various professors and people who have a love for books to come before them and read. Speakers last year included Dean Hollister, Mrs. Ruth Sawyer Durand, Mrs. Helen Bissell and Bristow Adams.

Ann says that the list of this year's speakers is not yet available but she can promise that it will include many well-known campus people that we will all be eager to hear.

Mrs. Riddle of the Home Economics Library and Miss Barbara Kirby of the Browsing Library are acting in the capacity of advisors for the new Reading Club.

### Home Ec Compets!

Home Ec girls who answered the call to competition sent out by the editorial and business boards of the Countryman include Betty Peet '41, Agnes Boardman '41, Eleanor Slack '41, and Jean Bogert '43. Good luck, girls!

### Lending Library of Pictures

The first Art Exhibit of the year is now in progress in the Art Gallery of Martha Van Rensselaer Hall. A unique feature of this exhibit is the "Lending Library of Pictures" which was started last year and proved so successful that it is being tried again this year.

This library and the pictures in it are for the use and the enjoyment of the students in the College of Home Economics. Pictures may be rented for a small fee and may be kept for the entire semester. The student, after selecting the picture that appeals to her, hands in her name and the name of the picture she has chosen to Miss Virginia True of the Household Arts Department. Pictures are distributed in the order that requests are received.

### Home Ec Club Scholarships

The annual scholarships awarded by the Home Ec Club went to two girls in this year's senior class. They are Ann Fusek and Joan "Timme" Rochow. Ann plans to go into extension work and Joan is slated to be a homemaking teacher. The Home Ec Scholarship is awarded to persons having outstanding records in scholarship and leadership. Congratulations, girls!

### Practical Home Ec

For something different in practical home economics, go down to the new publications office next to the amphitheatre where Mrs. Small and Mrs. Minnum are training two student assistants, a senior, Marian Baille and a junior, Ruth Cothran. During the year, the girls will write feature articles for daily and weekly newspapers and magazines, make suggestions to homemakers, such as "Dish of the Week," organize home bureau material, and write up reports of the conferences at the college. When requests for information come in, they consult their files or confer with department heads. Finally, as college girls themselves, they have first-hand experience in writing the script for the weekly broadcasts of "Roommates and Company."



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## *The Editor Says*

Last month we gave you freshman a few "Be Sure To's;" this month we're going to suggest a few "Have You's."

### **Have You**

Learned the names of all your professors and instructors so that you can speak to them without saying, "hey?"  
Discovered what prelims are and why they are the bane of college life?

Attended all of the Freshman Forum Series?

Written home regularly (without asking for money)?

Sufficiently recovered from "frosh cramps" so that you can hike through some of Ithaca's attractive and interesting gorges?

Subscribed to the Cornell Countryman or entered one of its competitions? If you haven't, be on the lookout for the spring competition.

Learned to know the president of your university and the dean of your college by sight, at least?

Heard about the Ag-domecon dance scheduled for November 17.

Worn your freshman cap regularly and discovered how many friends it will help you gain among your own classmates?

Made many friends among the students in other colleges here on the hill?

Attended any of the events in Willard Straight Hall? There is a good place to get acquainted with the people from the other colleges.

Laurels this month should go to the Traffic Bureau for having stationed an officer on East Avenue at the crossing between Goldwin Smith and Rockefeller Hall. Evidently Mr. Benson believes in the old adage "A stitch in time saves nine." At least he has met and remedied a dangerous situation before it resulted in a tragedy.

The ag-domecon council is getting started this year under the capable leadership of Paul Stark. At the first meeting of the year, the executive committee proposed a calendar of club meeting dates which will be presented to all of the organizations on the upper campus. This is an attempt to wipe out the conflicts that have always interfered with club activity, and the Countryman joins with the officers of the council in urging full cooperation from the officers of all of the different groups.

The writer just came in from a walk along upper Tower Road and has come to the same question that everyone else has asked after walking up to the greenhouses. Why was the portion of the road along the dairy building left without a sidewalk? Those of us that have had occasion to walk along that part of the road these last few rainy days have been splashed from head to foot with muddy water by cars. It seems peculiar that the department of Buildings and Grounds should have extended the Tower Road walk as far as they did and also build a continuation of it on the other side of Judd Falls Road and yet not connect the two segments. However, that department has been so prompt in meeting the needs of the students and faculty on the campus that we can't complain to any great extent and even as we complain, we should be grateful for the removal of Presidents Ave., for the improvement of the appearance of the front of Morrill Hall, for all the other new paths on the campus, for the wonderful work that is being done around the Veterinary College, and for all of those countless little details that help keep our campus beautiful. We salute you, Building and Grounds! (But a sidewalk along Tower Road would be nice).

# The Shavers

By Horace R. Wait, '42

The other day as I was unconcernedly walking down the street, I happened to look into an open window and see a man shaving. Now that was not unusual, but the sight of that man laboring to remove his crop of whiskers made me think of all the people to whom shaving is a necessity. The more I thought, the more I became interested in the art of shaving; and finally I grouped (roughly, of course) the four main types of shavers. These groups include; the methodical shaver, the hasty shaver, the tipsy shaver, and the unwilling whisker remover.

By far the least interesting of the foursome is the methodical shaver. He is, probably, a business man of some sort, a clerk, secretary, merchant, banker, or some big executive. He has a certain amount of time allotted for shaving, and goes about it in the way he has for many past years. His mind while shaving is probably busy calculating the coming day. He thinks of all his appointments or what he must do to please the boss, and pays very little attention to the actual job of shaving, for he knows that his routine is perfection itself.

Next are the hasty shavers, a very

interesting group. They are late for some engagement: dinner, luncheon, a dance, or a date for the movies. They go through all the motions of shaving, but they are in such a hurry that very little is accomplished. They worry constantly about the time and devoutly hope that *She* will excuse them for being a trifle late. This method is not one of the best if a good impression is desired.



Third, there is the most eccentric group, the tipsy shavers. They usually

have had two or three (maybe more) drinks, and they have discovered that they need a shave. Invariably, all the barber shops are closed so they are forced to rely on their own skill. They always make a mess of their faces, and somehow I always feel that they have just been run through a meat chopper. After completion of the ordeal, they are very prone to hurry to the nearest bar to order a drink "just to see if my neck leaks, sir."

Finally, there is the unwilling shaver. He knows he should shave, but dreads the thought. He usually does his task, all the while muttering maledictions against shaving, razors, blades, and life in general. It is usually a good thing to steer clear of such unfortunates for about three hours.

Such are the shavers, all faced with the same inescapable task. The difference is only a matter of how the subject is approached. Some thinkers consider it a means of relaxation provided by nature for the creation of ideas or for satisfying contemplation.

Personally, I think the world would be a better place in which to live if razors had never been invented.

## Life in Apartment A

By Agnes Pendergast, '40

**W**HILE sleepy students direct their weary feet to eight o'clocks and the chimes ring clear against the sharp autumn air; while freshman cramps and preliminary panics are again in full swing; while all the campus is settling down to another year—six home economics seniors with their chaperon instructor, Miss Cockefair, and a darling three months old baby girl, Jean Marie, are putting to test all of their home economics training which they have received both in and out of college. They are keeping house in what is called Homemaking Apartment A.

This apartment is one of a series of three apartments which are located over the nursery school wing of the home ec building. The apartment is arranged in as natural a manner as possible with a small hall; a gracious living room complete with bookshelves, a fire place, bay windows and even a piano; a dining room which can be made to look as formal as a banquet hall or as informal as Sunday morning breakfast at home; a kitchen which is a model of convenience with a combination pantry

and laundry; two bedrooms; 2 baths; a study; a large nursery; various closets; a suite of rooms for Miss Cockefair; oh yes! and a telephone booth which is practically always busy.

**F**OR five weeks all of the duties and pleasures of a home are enjoyed by and participated in by these six girls. The duties are so divided as to give every girl a chance to try her hand at each of the occupations.

The girls have the privilege of dividing the work as they see fit; the group this year decided on the following divisions: cook, general manager, assistant mother, mother, laundress and housekeeper. Each has a list of duties connected with her job. The girls change every six days. For instance, the one who is cook for one week becomes the general manager the next, while the general manager moves on to the assistant mother's job and so on down the line. Some of the duties are more strenuous than others (just ask the cook) and some have a great deal of responsibility connected with them. The girls have some outside classes but an effort is made not

to carry too many other courses while living in the apartment.

**I**T is truly an unique experience for these home economics seniors from the first call to breakfast in the morning to the last sleepy "good-night." There are discoveries to be made, skills to be learned, and responsibilities to be tested through the aid of the household budget (thank goodness for the adding machine in the study), and a variety of interesting things to be learned in the nursery.

These girls live as individuals; giving and taking, working and playing, cooperating with each other and sharing joys and sorrows as a true family would. Dreams and ideals come out in the flickering light of the fire when evening comes and the family gathers round. Stockings are darned and knitting needles click in this cozy atmosphere that is home to the girls for five weeks. And home it gets to be before the five weeks are up; home to which they hurry from classes, to which they bring their friends, where they can find rest and comfort, and a home which in a way, they themselves have made.

# The Campus Club Page

## Ho-Nun-De-Kah Has First Meeting

The first get together of Ho-Nun-De-Kah took the form of a dinner meeting of the society in the Domecon cafeteria of Martha Van Rensselaer Hall. Election and bidding of new members was considered and the policy of the society for the coming year discussed. The officers of this society are Paul Stark, President, Bob Blazey, Vice-president, Pardon Cornell, Secretary, Fred Faber, Treasurer.

## F. F. A. Meets

The first meeting of the F. F. A. brought a large turnout of 95 students and plans for a very thorough program for the future. Several committees were appointed and printed copies of the constitution and program were distributed. Stanley Oaks was elected as representative to Ag-Domecon.

The plans include an F. F. A. radio broadcast, an address by Dr. Getman of the State Vocational Education Bureau in November, introduction of new degrees for faculty and students, and interclass membership contest and a stunt night for high school F. F. A. The club will entertain the American Country Life Conference later on this year. They also hope to sponsor a dance with the cooperation of other clubs very soon.

The leaders are: Russ Martin, president; Maynard Poray, vice-president; Byron Lee, secretary; Robert Cortright, treasurer; and John Kneeskern, reporter. Professor Roy Olney is the faculty adviser.

## Floriculture Club Meets

The first meeting of the Floriculture Club was held Tuesday, October 10, in the Seminar room of Plant Science. Dorothy Sinshiemer, president, and Mary Lou Crafts, secretary, led the business meeting. James Brookins, chairman of the Mum Ball, presented a report of his committee. Plans were also made for a picnic of which Fred Himes is in charge.

Following the business meeting, games, songs, dancing, and refreshments were enjoyed by the forty guests. Fred Himes was Master of Ceremonies for the event; Rose Mary Head and Eugene Mielcarek headed the committee on arrangements.

## Kappa Phi Kappa

Kappa Phi Kappa sent Robert Bradley to Albany to the state convention of the society. An open meeting was sponsored on October 17, and all candidates for election were invited. The society and its guests were entertained by George Lockwood, the freshman drum major. The meeting was concluded with refreshments served by the active members of Kappa Phi Kappa.

## Ag-Domecon

The ag-domecon association had its first representative meeting of the year with delegates from all the societies and clubs in the college of agriculture participating. The general policy of the council was considered by the assembly . . . Plans for the first social event of the season were discussed, and a progress report was made by the members of the executive council. This first event will take the form of a harvest dance in the Memorial Room of Willard Straight Hall with dancing from nine until one.

## 4-H Club Meets

The 4-H club held a business and social meeting October 13. After listening to speakers and discussing a program, the members relaxed with some vic dancing. They also plan to have more vic dances in the future and one in combination with the Home Ec club and the F. F. A. A novel breakfast hike is planned for the spring.

Leading the ninety-odd members are the officers, Glen Feistel, Virginia Pease, Mary Munson, Berton Markham.

## Extension Club

Fifty students turned out for the first meeting of the extension club October 11. The program included speakers from the three branches of extension, discussion of a program that calls for other prominent speakers later on as well as joint meetings with the faculty extension club, and finally refreshments. The club will meet twice a month with meetings open to all students whether in extension or not as the new constitution provides.

Officers of the club are: Harold Evans, president; Frank Stephens, vice-president; Eleanor Slack, secretary; and Bert Markham, treasurer. Faculty advisers are Professor Lincoln Kelsey and Miss Dorothy Delanie.

## Roundup Club

Animal husbandry specialists should set aside the first and third Thursdays of the month for the roundup club meetings. The group promises an active and profitable year for all. At the first meeting speakers from every branch of the department spoke, and a recreation committee was appointed. Clark Chase replaced Bob Stevely as president after the latter's resignation. A vice-president has not been elected yet. D. D. Glove is secretary.

## Scarab

The first meeting of Scarab took place October 18. New members to be bid by the society in the near future were discussed and elected. Scarab is under the direction of the president, Robert Seidon Brewer; vice-president, Robert Bradley; and treasurer, Richard Meister during the coming year.

## Two-Year Spec. Ag. Club

The Two-Year Spec. Ag. Club, which was organized last spring, got off to a fine start at the first meeting this fall. Prof. A. W. Gibson, Faculty Adviser, and Mr. B. F. Goodrich, Activities Director, were the speakers at this, the best attended meeting of the young organization.

Prof. Gibson explained the purpose of the Two-Year Courses in the College of Agriculture. Mr. Goodrich told the members about the different fields open to them in athletic competition, and an extensive sports program was outlined.

Every effort will be made to carry out a program which will enable the students to get social and educational experience out of the two years they spend at Cornell in Agricultural Specialization.

## Pi Alpha Xi to Present L. H. Bailey!

All students on the upper campus would do well to watch for the next open meeting of Pi Alpha Xi, which will come early in December. At that time the honorary floriculture society will have as guest speaker the great Liberty Hyde Bailey, Professor Emeritus, and former Dean of the College of Agriculture. It is a privilege for anyone to hear this distinguished and learned man, and no one should miss this rare occasion.

Pi Alpha Xi also plans a social party, picnics, a round table with foreign students, and a talk by Professor Skinner on his summer in France and England. Juniors, Seniors, and grad students in floriculture will be interested to know that the elections of new members takes place in November.

The new officers of the society are Robert E. Lee, president; Lawrence J. Bilon, secretary; and Warren Wilson, treasurer. It meets the first Tuesday of every month.

## Why the Bright Lights?

Perhaps some of you have noticed the bright lights which illuminated the section around the greenhouses this fall. They weren't there for the purpose of lighting your way home, so you got fooled. The lights were a part of an insect trap. Insects lured by the bright light were caught and examined by the department of entomology. So, even if it did ruin your moonlight night, you now know that the lights were for a good purpose.



## Livestock Judgers Take Third Place

Cornell's capable livestock judging team slipped back to a third place at the Baltimore Fair Stock Show on October 2. However, Robert Stevely of Cornell was high man of the show and the coach of the winning team, Maryland, is a former Cornellian, — Jim Outhouse '38. Five other eastern colleges competed and there were three classes each of beef, swine, and sheep to be judged.

The five men on the team in the order of their placement were: Robert Stevely, Ralph Lash, Raymond Wallman, Ray Simpson, Dave Grove. Stephen Close, and Clark Chase were alternates. Professor J. I. Miller of the department of animal husbandry is the coach of the team.

Here's wishing the team luck in regaining its habit of winning.

## Emergency Plant Doctor

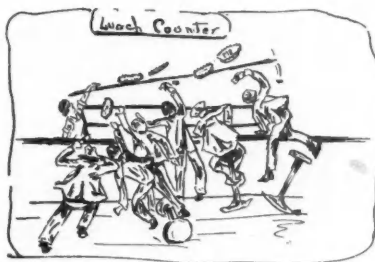
The jarring jingle of the telephone roused Professor Charles Chupp, plant doctor, on emergency calls in the wee hours of the morning many times last summer. Potato, cucumber, and melon growers would call and tell of their crops being wiped out by spraying and dusting. Doubting this, Dr. Chupp would investigate, (usually) finding that the trouble was not caused by spraying or dusting, but instead, by some form of under-nourishment due to the unusually hot dry weather and other influences.

The plant pathologist says, "It seemed always to happen on the best farms, where the yields in normal years are high. In a drought, such as the one of last summer, the balance of food material does not always remain uniform, and the plant dies. But it is not due to spray injury."

Another of Dr. Chupp's cases was a disease of straightneck summer squash known as "Prolific." Several years ago it appeared in South Africa, but no one seemed interested in anything so remote. Even when in 1937 it showed up nearer home in California, it was still disregarded here in New York. But when it made its appearance last summer, the doctor was swamped with calls and packages in the mail from many counties and also from the states of Connecticut, Massachusetts, and Ohio. He soon found that the trouble was in infected seed stock of a generally reliable but temporarily misfortunate seed company.

## Ag-Domecon Harvest Festival November 17

The first Ag-Domecon social event of the season is scheduled for November 17 in the memorial room of Willard Straight Hall. Plans call for an informal dance starting at 9 o'clock to continue until midnight. The association has arranged for the music of Jimmy Scampole and his Cornell Senators. The harvest season will serve as a theme for the affair. The sponsors expect a good turn-out of the students and faculty of the campus on top of the hill, for this first dance which is of, by, and for the students, faculty, and administration in the colleges of agriculture and home economics. The dance is open to the public at one dollar drag, and seventy five cents stag. We students in the college take pleasure in inviting members of the other colleges in the university to come and help us celebrate our "Harvest Festival." Don't forget the date, November 17; the time, nine o'clock; or the place, Willard Straight Memorial Room . . . The dress, of course, INFORMAL . . .



## Administration Notes

Dr. Alfred Van Wagenen, of the Agricultural Economics Department at Cornell has been selected chairman of the egg-marketing committee of the Northeastern Poultry Producers Council, according to Grant Jasper of New Hampshire, president of the council. The economist's wide experience in agricultural marketing problems and his work on egg quality make him a valuable choice.

## American Country Life Association To Hold Convention at Cornell

The New York State branch of the American Country Life Association will hold its annual meeting here next spring. The Future Farmers, 4-H, and Extension clubs of this college will cooperate as hosts to the other association members who will meet here.

Frank Stephens, class of '40, who is president of the association will preside at the meeting.

## Byrd Asks Advice of Professor

Everyone who reads the newspapers knows that Admiral Byrd is preparing for another Antarctic trip of exploration, but a few of you may not know that he has sought the advice of a Cornell professor, in his preparations.

Dr. C. M. McCay, of the Department of Animal Nutrition, recently published an article on new discoveries in vitamins. Admiral Byrd's attention was called to this publication and as a consequence he wrote to Dr. McCay for information concerning a vitamin schedule for the animals which he will take with him on his southern journey to colder climates. You may rest assured that Dr. McCay gave Admiral Byrd the advice requested.

## Indian Summer

The meteorologist tells us that the Indian Summer is caused by a stagnated high pressure area but Dr. Erl Bates, adviser on Indian extension tells a different story, as believed by Indians. Doctor Bates says, "The lazy red man unlike his diligent brother puts off the harvesting of his ripened crops, believing that the cold weather is a long way off. Then the Great Spirit sends Jack Frost to stir up the lazy-bones. Lazy-bones prays to the Great Spirit to give him another chance. And then the Great Spirit sends what the paleface call Indian Summer,—but the Red Man calls it 'Lazy farmer's second chance.'"

## Did You Know That?—

1. There are real dinosaur tracks on the Cornell Arts campus. They can be seen in McGraw Hall, largely and clearly imprinted on a great stone plaque, which was found in the Connecticut River valley.

2. You could gain immortality at Cornell by writing a peppy and modern second verse to "Give My Regards to Davy." It's quite a let-down after rushing merrily through the first verse to either stop rather abruptly or sing the first one over. What a boon to rallies, football games, and gatherings a second verse could be! Composers take note!

3. The poultry building has recently been named James E. Rice Hall in honor of Cornell's eminent poultry scientist and leader who was elected head of the World's Poultry Congress last summer.

4. That there is a small machine behind the bronze figure of Ezra Cornell on the lower campus? It's a replica of the first telegraphic instrument and the original is in our Engineering College. The founder collaborated with Samuel F. B. Morse in its introduction.

# "Flabbergasted"

By Jean Duddleston, '41

Last summer, when Mary Carter invited me to New York City, she suggested we go see a radio broadcast. That was how it happened that my second night in New York we were excitedly rushing downtown in the subway to the "Ask-It-Basket" quiz program.

"Wouldn't it be funny if one of us should be quizzed tonight?" Mary held forth above the noise.

"It would be tragic. Why, heavens, my knees just wouldn't take me up to a microphone."

"What are you going to say is your occupation, if you get chosen?" she shouted.

"I'm not going to be, but if I am, I'll say a student at Cornell," I shouted back.

"I'm going to say I'm a milliner, but maybe I shouldn't. I don't know anything about hats."

I knew Mary would be happy as a lark to try her luck on a quiz program. She had often said she could do better than the "dumbells" chosen. I thought I could too, but I didn't tell her so.

Once we were seated in the studio, Jim McWilliams, the master of ceremonies, called for two men to volunteer. When they were chosen, Mary

pinched me.

"When they ask us for volunteers, put up your hand. You probably won't be chosen anyway."

However, he did come up to me, ask my name, home, and occupation, and seemed about to go on, when he wheeled.

"Who wrote 'The Canterbury Tales'?"

"Chaucer!" I flashed back before I could realize he would reply, "You're chosen." And here was Mary beside me dying to try.

Before I knew it, a big white card with my name and address was hung around my neck and I was given instructions on approaching the microphone. I glanced over at Mary who shook her fist at me.

I was the first of the four with the question, "What is a milk sop?"

"A weak, pampered person?" I ventured. One hundred points!

In the second round, I drew "What is a samovar?" At first I thought it was a Turkish pipe, but I finally answered that it was a container for hot liquids. When I had to name the country where the samovar is used, I was stumped, that is, until I heard a whisper from the audience, "Russia," which I repeated. (It sounded like

Mary).

The next two I missed completely. I knew neither the songs "Red, Red Robin" and "Bye, Bye Blackbird" nor the five things that Omar Khayyam believed made heaven. They proved to be: a book of verse, beneath a bough, a jug of wine, a loaf of bread, and thou.

I'll pause for station identification to tell you I was behind at the half. The other woman quizee had a perfect score while the men were fair. Strangely enough I was enjoying myself although I did wish I weren't so dumb.

On the next question I named Argentina, Brazil, and Chile for the ABC countries. The last round brought the question, "What is elder-down?" Thanks to a story about a little duck who had her nest at the north pole, which I remembered from my first-grade primer, I had that correct.

The contest ended, the decisions were announced. One of the men received five dollars and the other woman, ten dollars. Then Jim McWilliams was saying, "The first prize of twenty-five dollars goes to our student from Cornell!" I never knew what the word flabbergasted meant until then!

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# Former Student Notes

'12

Rodney E. Newman died in Ithaca in October. He was born in Honolulu, later starred in sports at Ithaca High. His widow is also a Cornellian.

'19

Percy L. Dunn is now Scout Executive of the Manhattan Council of the Boy Scout Foundation of Greater New York. He was Executive of the Steuben Area Scout Council in Hornell, N. Y. from 1925 until nearly two years ago when he received his present appointment.

'23

Irene L. Hower and Major George B. Corby were married in Sage Chapel on Thursday, October 12. Mrs. Corby has been assistant professor of Home Economics Education at Penn State College for several years. Major Corby, A.B. '23, has been active in military work since graduation and is now commanding officer of the 12th Service Unit in Rochester. The couple now reside on a farm at Honeoye Falls, N. Y.

'26

Paul Rice is farming with his brothers, John and Jimmy, in Trumansburg. Paul now has a son and a daughter. He attended the World's Poultry Congress in Cleveland this past summer.

'27

Charles B. Kresge has been stationed at Gouverneur, N. Y. for seven years as an assistant pathologist in the Division of Plant Disease Control, U. S. Department of Agriculture. He has recently been transferred to Ithaca where he has an office in Fernow Hall and is supervising eradication of currant and gooseberry bushes on more than 20,000 acres of state owned land in the southern tier of New York State.

'28

Paul T. Gillett is with the U. S. Soil Conservation Service at Fort Worth, Texas. He and Mrs. Gillett, (Doris Beadle, '27), are residing at 3209 Lipscomb Street, Fort Worth. They have a daughter, Nancy, five years old, and a son, Robert, one year old.

'30

Edith Nash, now Mrs. J. Paul Blanchard, has been appointed Home Demonstration Agent for Livingston County. The Blanchards live at 16 Barone Avenue, Mount Morris, N. Y.

'33

Mr. and Mrs. Dan Paddock now have a daughter Eleanor. Mrs. Paddock was formerly Alice Rice, daughter of Prof. "Jimmie" Rice. The Paddocks now live in Washington, D. C.

'34

John W. Duffield has a position with the New York Botanical Garden, New York City.

'35

Walter Bennett and Ruth Griffith were married on Saturday, October 14, in Sage Chapel.

Dorothy Stevens, now Mrs. E. W. Cake, is living in Fairfax, Virginia. Dr. Cake received his Ph.D. in the department of Agricultural Economics at

## Bondage

The sky was clear, the sun was warm,  
the leaves were floating down,  
And splashing color everywhere, on  
walk and street, and lawn.

The vagrant breeze was whispering  
"Come on, get out of town."

But heedless of the siren voice I  
hurried staunchly on.

Across the vale the trees had sketched  
a quilt of crazy hue

With flaming reds, and yellow daubs,  
and up above blue sky.

The azure lake had echoed its "Come  
on, such days are few."

But in my hand I clutched my books  
and heeded not the cry.

Inside the walls were gray and black,  
everything so staid,

Instead of shining colors spread  
wherever eyes can pass.

The old professor frowned at me,  
"You've missed all I have said."

I should have gone a-wandering:  
my mind was not in class.

—James B. Pender

Cornell last June and is now connected with the Farm Credit Administration in Washington. Dr. and Mrs. Cake have two children, Barbara Ann and Billy.

'36

Frank Colling is now married and living in Prattsburg, N. Y. He teaches Vocational Agriculture in Prattsburg High School.

Joe King is Assistant County Agent in St. Lawrence County, with an office in Canton, N. Y.

Herman Matisoff is a Junior Agricultural Economist in the U.S.D.A. flood control surveys at Binghamton, N. Y. His headquarters office is at 139 Court Street, Ithaca.

Mrs. Russell Pettibone, formerly Erna Kley, has a son, born October 1. She and Mr. Pettibone, '36 Law, are living on Staten Island.

Maurice A. Tomlinson is the manager of the G.L.F. store in Central Islip, Long Island. His address is Box 55, Brentwood, N. Y.

'37

Doris Brigden married William F. Medsger of Riverhead, L. I., in October. Doris is doing extension service work.

'38

Jean Benham is doing Home Service work for the Staten Island Edison Co., Staten Island, N. Y. During the summer Jean was a demonstrator for the H. J. Heinz Company at the New York World's Fair.

James Huxtable is teaching agriculture in Ithaca High School. He married Adeline Weaver, Home Economics '37.

Marian Jackson married Lawrence Ross last July. Ross received his M.S. degree at Cornell. They now live in Rochester.

Herbert E. Johnson married Cora A. Johnston on August 26. They spent their honeymoon in New England and are now living on Glen Morris Avenue, Mount Morris, N. Y. Herb is the Assistant County Agent for Livingston County.

Betty Nichols is teaching Home Economics in Caledonia, N. Y.

James Outhouse coached the winning team at the judging contest at the Baltimore Livestock Show held in early October. Jim was very active in An Hus work here and is now on the staff of the University of Maryland.

Alfred E. Boicourt married Ruth Closson on September 1 in Sage Chapel. He is an instructor in the Department of Floriculture and Ornamental Horticulture. Mrs. Boicourt has instructed in foods and nutrition in the College of Home Economics since 1936.

Helen Brew is married to Thomas A. Rich. They live at 12 Ditton Street, Lyons, N. Y.

Last August Millie Brooks took over a Civil Service job in Washington, D. C. Millie had previously worked in the Children's Home at Saratoga Springs, N. Y.

Rhea Casterline is now assistant to the Resident Manager of the Y.W.C.A. at New Haven, Conn.

Carol Hallock married George L. Penney, III, this past summer. Their address is North Road, Mattituck, N. Y.

Dorothy Hopson is an assistant in the Nursery School at Michigan State College, East Lansing, Mich. Dot is also doing graduate work there.

Norma Hoteling is a dietitian at the Harper Hospital, Detroit, Mich. She has charge of one of the unit kitchens and the student nurses laboratory.

Charles R. Jennings married Gert-  
(Continued on page 36)

# "City Bumpkins" See The Fair

By Millie O'Brien, '40

"Welcome Farmers from the Country" read the sign that attracted our attention to the electrical farm at the New York World's Fair. Neither Jane nor I could possibly be classified in that category—never having been on a farm in our lives. We did not know what to expect and were surprised at what we did see.

We entered the farm by a road that made our black shoes look white. After brushing them off several times we were wont to sigh for the pavement of the city. This road led right into the barn where the cows were lined up in clean white stalls. We felt at home here because we had seen cows earlier in the day at the Borden's exhibit. It was not milking time so we decided to look further. Our next stop was the horse stable where several thoroughbreds were on display. They were truly beautiful animals but we do have horses in the city and we were looking for something we did not have a chance to see very often.

A volume of oaths in a feminine voice attracted our attention next. We

hurried to see the woman with the extensive vocabulary. It was a girl about to prepare some doughnuts in the streamlined kitchen, perched precariously on a ladder, trying to extract the mixing bowl she desired from half a dozen others. I had never thought of a barker swearing to attract attention before, but judging from the size of her audience, it worked quite well. Of course, this barker did not realize she was being heard—but she couldn't have done better had she been a Coney Island regular. Aside from the cupboards the kitchen was arranged in a very convenient manner and the products were delicious.

In the storage room there were apple and potato graders in operation. One section of the room was set off for a freezer. Here farmers received information on methods and costs of installing the various pieces of equipment.

Having come in by the exit we never did see the units in logical order—our next stop being the hot house. It was kept at an even temperature

which was much higher than the temperature in the rest of the buildings. The soil used came from the soil room where all impurities had been extracted leaving only the nutrients. Right next to this was the chicken house. I could not figure this out after having heard the neighbors complain of the chickens eating their seeds.

The chicken coop had about everything a chicken could possibly want even to separate compartments. The eggs they laid were immediately removed from their care with the aid of an inclined plane. If it were not for the untimely fate that chickens seem to meet sooner or later I would not mind taking up my residence there.

En route out we were stopped at the booth where registrations were being received for the prizes to be awarded to the oldest farm family, the youngest farm family, and the largest farm family. Being still foot loose and fancy free we hastily informed them of their misjudgement and left with quite a different conception of what a farm really is.

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SENECA and TIOGA STS.

rude Watson in Danby last September. He was a dairy science major at Cornell.

Mrs. Ralph Kleps (Pat Prescott) is living at 199 Dolores Street, San Francisco, Calif.

Betty Latham is an assistant dietitian at Penn State College.

Marguerite Legge is a dietitian at the Children's Home, Saratoga Springs, N. Y.

Wilhelmina Mazur is teaching home economics at Mount Morris, N. Y.

Ray Miller, after a year on the home farm at Constableville, has joined the G.L.F. forces and is now located at Wellsboro, Pa. Ray was circulation manager of The Cornell Countryman during his senior year.

Blanche C. Orzel married Alvin W. Rice of Rome, Pa., on June 25 in Sage Chapel. Mr. Rice is a member of the class of 1941, College of Veterinary Medicine, at Cornell.

Hazel M. Pearce and Ramon H. Palmer of Boonville were married July 20. Mrs. Palmer taught home economics during the past year at the Addison High School. Her husband was graduated from the College of Engineering at Cornell in 1938 and is now employed in the drafting department of the Ward LaFrance Co., Elmira.

Lowell C. Peckham was married last August to Ruth VanSwall, a member of the class of '38 from Keuka College. Lowell teaches Vocational Agriculture in Andes, Delaware County, N. Y.

Mary Randolph took over a new job on September 1 as assistant dietitian at the New England Deaconess Hospital, Boston, Mass.

Julia Anne Robb and Dr. Paul E. Newman, Ph.D. '37, were married in Sage Chapel on August 7. They live on East Lake Road, Auburn. Dr. Newman is a dairy specialist for the Beacon Milling Company of Cayuga, N. Y.

Helen Rogers became Mrs. Phillip C. Rast on July 15th in Washington, D. C. Her address is 832 W. Adams Blvd., Los Angeles, Calif.

LaVantia Smith is teaching Home Economics in the Arcade Central School, Arcade, N. Y. Last year LaVantia taught at Oriskany, N. Y.

Harold G. Smith who has been working in the G.L.F. organization since graduation was transferred to the Ithaca office this past summer. Harold reports that he is still single and happy.

Alexie Stout is teaching agriculture at Carthage, N. Y.; lives at 49 Main Street, Carthage.

Mary Warren received her M.A. from Columbia in June. She is now an assistant in the Bethlehem Day Nursery, New York City.

Mr. and Mrs. Lyle Wicks announce the arrival of a daughter. Lyle teaches

accounting at the Institute of Applied Agriculture at Farmingdale, Long Island.

Carol Worden is now Mrs. Stanley M. Ridley. Her address is East Owasco Road, Auburn, N. Y.

Carol Young is an assistant in 4-H Club work. Her address is Roberts Hall, Ithaca, N. Y.

'39

Delia Alden is associate 4-H Club Agent for Tompkins County. Ruth Sharpe, '37 previously held the position.



Jane Beaudry was manager of a small restaurant at Saratoga Springs during the past summer.

Marie Bennett is a general interne at Mass. State Reformatory, Framingham, Mass.

Priscilla Buchholz is an assistant agent at large in 4-H Club work.

Harold Carley is teaching Vocational Agriculture at Onondaga Central School, South Onondaga, N. Y.

Barbara Chapman is a student dietitian at the Henry Ford Hospital in Detroit, Mich. Her address is 7470 Brian Avenue, Detroit.

Barbara Clark is a student dietitian at Ellis Hospital, Schenectady, New York.

Howard I. Cobb of Greene married Ruth Ann Thomas in October. They now live at 308½ Green Street, Ithaca.

Lillian Cook married Stephen A. Hun last June. They are living in Westford, N. Y.

Jean Curtis is a home investigator in the Child Placing Department of the Rochester Department of Public Welfare.

Henry DeGraff is now an assistant in the department of Agricultural Economics at Iowa State University at Ames, Iowa.

Josephine Deppoliti is a student

dietitian at Massachusetts General Hospital, Boston, Mass.

Mary Dodds is a student dietitian at the Presbyterian Hospital, New York City.

Helen Doughty is a Home Management Supervisor with the Farm Security Administration.

Jean Gillis is doing sales work at Lord and Taylor's, New York City.

Frances Healy married Charles L. Nearing on June 24th. They are living in Sharon Springs, N. Y.

Gertrude Henry is doing home service work for the Central Hudson Gas and Electric Company, Poughkeepsie, N. Y.

Elsie Hughes is a student dietitian at Cleveland University Hospital, Cleveland, Ohio.

Kenneth Ide is now working for the G. L. F. at Cortland, N. Y.

Frances Johnson is in the training squad at Bamberger's, Newark, N. J.

Another bride last May was Eva Just who married Carl W. Brown. Eva has a position as dormitory apprentice at Michigan State College.

Hilda Keller is assistant director of the Nursery School at Wentworth School, Rochester, N. Y.

Lalitha Kumarappa, whom many of us remember on campus in her colorful native costume, is studying for her A. M. at the University of Chicago. Her home is at Gordon Hall, Buculla, Bombay, India.

Robert Latimer is an assistant in the Department of Agricultural Economics at Cornell and is also taking graduate work in that department.

Virginia Liptay is doing graduate work in photography.

Elizabeth Luxford is a Nursery School Interne at Massachusetts State Reformatory, Framingham, Mass.

Robert W. Markham entered extension work soon after graduation. After serving as Administrative Assistant in Monroe County and later in Tioga County he has been transferred to a similar position in Erie County where his headquarters is 603 Root Building, Buffalo, N. Y.

Alice McFall is a senior technician in the advertising department of the Consumer Foundation of N. W. Ayer and Son, Inc. Her address is 2209 Walnut Street, Philadelphia, Pa.

Leonard E. McWilliams is teaching vocational agriculture in the high school at Middleport, N. Y., Niagara County.

William O. Matteson and Beverly J. Shepson of Corning were married on July 8. Mr. Matteson is employed by the Comstock Publishing Co. of Ithaca. The couple now reside at 209 College Avenue.

Carolyn Mazur is an Assistant Home Management Supervisor for the Farm



Security Administration at 309 Federal Building, Syracuse, N. Y.

Milton E. Merz married Ethel Harbison in August at Clarence, N. Y. Milt was Business Manager of the Countryman last year and is now teaching vocational agriculture at Jeffersonville, Sullivan County.

Elizabeth K. Pasto and Benjamin Bradley of Spencer were married on August 20 in the Lutheran Church at Ithaca. Mrs. Bradley has been secretary at the Boynton Junior High School. Mr. Bradley is now with the State Conservation Department in Albany.

G. Lloyd Richardson of Ithaca married Ethel Webster, Arts '39, on October 8 in Sage Chapel. They now live at 519 E. State Street, Ithaca. Lloyd is an instructor and grad student at Cornell.

Elsie Robinson is an interne at the Massachusetts State Reformatory, Framingham, Mass.

Dawn Rochow is an instructor in Economics of the Household at Cornell.

Betty Shultis was married on June 24 to Chalmers B. Hering at Kingston, N. Y.

Alice Scheidt is student dietitian at Cook County Hospital, Chicago, Ill.

Margaret Schuman is assistant Food Supervisor in the Residence Hall for Women at Purdue University, Lafayette, Indiana.

Henry B. Tallaksen and Marjorie Townsend were married July 29 at the bride's home, Waterville, N. Y. They are now living at Bridgewater where Hank is teaching agriculture.



Both are leaders of scout troops, belong to the nearby Waterville musical club and are active in P. T. A. work.

June Thorn is an assistant in Foods and Nutrition at Cornell, taking care of babies in the clinic. She is also doing graduate study in Family Life.

Marjorie Voorhes is an assistant at the Davenport Home for Children, Bath, N. Y.

Charles Will of 18 Church St. Canton, N. Y. is an assistant supervisor in the Farm Security Administration.

James White was employed this last summer in the bacteriology department of H. J. Heinz Co. at their largest tomato canning plant at Bowling Green, Ohio. He is now back at Cornell taking graduate work in bacteriology and has an assistantship in

dairy science.

Donald Whiteman took Mr. D. N. Boice's show herd of Churchville, N. Y. on an extensive show circuit, finishing at the National Dairy Show in San Francisco.

June Williams married Albert Ryerson this past summer. Her husband is a teacher in Elmira Academy.

Robert Siedler, graduate of the Floriculture course, has a job with a nursery in Ryler, Texas.

Henry W. Simons is teaching Vocational Agriculture at Hemlock, N. Y. Sylvia Small is doing saleswork at Dey Bros., Syracuse, N. Y.

Harriet Smith is doing demonstration work for the United Fruit Company, New York City.

Sally Splain is assistant agent-at-large in Home Economics Extension.

E. Pauline Skinner was married to Carl I. Browne in Balboa, Canal Zone on June 29. Mr. Browne graduated from the College of Engineering at Cornell in 1938 and now has a position as an engineer with the quartermaster division in government service in the Canal Zone.

Oliver J. Stark is connected with the Rex D. Pierce Company, Moorestown, N. J.

Helen Stephenson is teaching home economics at Sharon Springs, N. Y. It has been reported that Helen has a class of boys who are rapidly learning to cook and sew.

### Mother Like Daughter

How many know of the unique honor in the dairy world that has been established by two matrons at the dairy barns? Unusual as it is, still more striking is that it will probably never happen again for some time. It concerns Cornell Ollie Pride and her daughter, Cornell Ormsby Esteem. Cornell Ollie Pride is a former World's record two year old and finished that year, 1935, by being named All-American three year old. Thus she became the first Holstein-Friesian cow ever to make a World's record in milk production and be selected as an All-American in the same year. Cornell Ormsby Esteem first came into national prominence in 1936 when she was chosen as the All-American junior yearling heifer. Again, Cornell Ollie Pride must take a bow for she is recognized as being the first All-American cow with an All-American daughter.

Now, it seems these two great cows are after still a further achievement. During her first lactation Esteem completed a record in Class B of 19, 110-lb. milk and 832-lb. fat which placed her second for age and class

for the Holstein breed in the nation, and also New York State Champion in both Class B and Class A. At the time of this lactation she was shown on an extensive fair circuit which undoubtedly lowered her production materially, otherwise she would have established a new World's record for two year olds, as she needed only a few more pounds of butterfat to do so. Esteem was started on test a second time at exactly 4 years of age and is being tested in Class A. In two hundred and thirty days Esteem has produced 807 pounds of butterfat. On October 9, on the official test day, she produced 2.8 pounds of fat. At this rate of production she should by October 30 equal the present World's record of 881-lbs. fat for this class, with forty-five days of her test period remaining.

If Esteem is successful in making this new World's record, and it seems she will be, then Cornell Ollie Pride will have achieved this third distinction—that of being an All-American cow with a former World's record in milk production and at the same time dam of an All-American daughter who herself holds a World's record.

### Late Season Insurance

On Oct. 12 Dr. D. B. Johnstone-Wallace conducted the students of Nature Study 108 on a field trip to the Cornell experimental pasture plots east of the dairy barns. The students saw plots of different grades of pasture grasses—from the poorest to the best. Dr. Johnstone-Wallace explained how particular grass combinations grow to make the best pasture. These grass combinations, after years of grazing, are still in good production today, as proper care is taken each year to recondition the mixture. Dr. Johnstone-Wallace explained that the Cornell Pasture mixture, developed especially for New York State, yields a uniform, highly nutritious herbage throughout the entire grazing season. This uniform yield is particularly important since it insures the farmer a good pasture during the grazing season; whereas, many pasture combinations yield heavily during one part of the season and lightly during the remainder of the time.

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Wishing to put his learning to practice after he returned home, Carr looked around for superphosphate. He found it almost unavailable. Although this material was being used in fertilizer mixtures, it was not commonly offered for sale as an ingredient. This was in the days before G.L.F. and the material that Carr finally acquired was ground rock phosphate. He was able to get this only by purchasing a full carload himself. None of his neighbors cared to share the purchase.

Since then, Dewey Carr has religiously used superphosphate. He says of his experience, "I have seen millet grown as high as a man where once it grew knee-high. Clover has showed up where you'd swear there never was any. We have never been short of grass in dry periods. Grass has come to be the most important part of our farming. We make hay with it, ensile it with phosphoric acid, and we pasture it when many folks are feeding in the barn."

Ever since G.L.F. Service reached his community, Mr. Carr has been depending on his cooperative to help him apply the research of the college to every-day farming in a practical way. This is a service that all farmers of the New York Milkshed can look to G.L.F. to perform, for here is an institution owned and controlled by farmers and built by them to improve the economy of farming.

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